

In the claims:

Please amend claim 1, as follows:

1. (currently amended):      Method for producing meat products including olive oil in substitution of animal fat, comprising the following steps:
  - (a) ~~Providing~~ providing lean meat at a temperature  $0\text{ }^{\circ}\text{C}$  and mixing the lean meat with water at a temperature  $-2\text{ }^{\circ}\text{C}$ , salt, polyphosphates, preservatives, vegetable proteins, milk proteins and starch;
  - (b) ~~Adding~~ adding liquid olive oil to the resulting mixture and continuing mixing with simultaneous application of vacuum for 3 min. to directly disperse the liquid olive oil within the resulting mixture, and then stopping the mixing when the resulting product mixture reaches a temperature of  $4\text{ }^{\circ}\text{C}$ ;
  - (c) ~~Transferring~~ transferring the resulting product mixture to filling machines and encasing the resulting product mixture and applying a simultaneous vacuum at 1000 mBar, and then pasteurizing the encased resulting product mixture to a core temperature of  $71\text{ }^{\circ}\text{C}$ ; and
  - (d) ~~Cooling~~ cooling the resulting product mixture in cooling chambers at a temperature of up to  $2\text{ }^{\circ}\text{C}$ .
2. (previously amended):      The method of claim 1 wherein the total time of the steps of the method depends on the diameter of the final product mixture and ranges from 1 to 3 hours.
3. (previously amended):      Meat products containing olive oil, that are obtained according to the methods of claim 1 or 2.
4. (canceled).